

Hectic Juarez Has Reformed

Mexican Border Town Settles Down Sedately to Cater to Tourists.

Washington.—"Just as the United States' own frontier towns have quieted down in recent years, with a loss in atmosphere, perhaps, but a welcome gain in the life expectancy of the citizens, so the country's adopted resorts just over international lines, seem to have lost something of their old-time raucous personalities," says a communication to the National Geographic society from McFall Kerbey.

"Take as Exhibit A, Juarez, probably Mexico's most important border city, which lies beyond a sluggish stream and a short bridge from El Paso, Texas. Juarez seems to have had its fill of the hectic dance hall and saloon days that followed on the heels of our Eighteenth amendment. Wild oats have palled, apparently; and the community has settled down to cater with measurable soberness—and certainly lucratively—to the type of American tourist who has only a minor inhibition or two to fling overboard when he finds himself, for an hour or so, in a foreign land.

Curfew at Nine o'Clock.

"No doubt a great deal of Juarez' recently acquired near-sedateness is due to its very effective curfew. No bell rings; but at exactly 9 o'clock, mountain time, each evening, a gate on the international bridge clangs closed. If any Americans are so luckless as to be south of the gate at that interesting moment they must remain for the night, and hotels of the usual American standard are not numerous in Juarez. It happens, therefore, that dinner, dancing and the hegira across the bridge have become the fixed order of the El Paso-Juarez evening.

Business men and their wives from El Paso, a sprinkling of the American younger set, tourists from the four corners of the country, and a few Mexicans of the better class; these make up the table groups about the dance floors of the principal Juarez cafes each evening. The food is all that could be wished; the usual American and continental dishes, a few characteristic Mexican viands, and, thanks to Mexico's lenient game laws, venison, duck and quail.

Seated in one of the better Juarez cafes, one cannot avoid the thought that this situation is about what it would be in a fashionable club-cabaret some thousands of miles farther north. The outstanding differences seem to be that his surroundings are not as luxurious nor so exclusive.

How Dancers Pay the Piper.

"But the parallel must not be pressed too closely. All of the West's breeziness and the piquancy of Latin lands has not been robbed of. Juarez has a way all its own, for example, of proclaiming the old truth that he who dances must pay the piper. Hanging above the center of each dance floor is a contrivance of metal funnels, one directed toward each of the four walls. The fearfully made thing is a collector of perquisites for the orchestra. Music for a few whirls about the floor, then dead silence that must be broken by the rattle and clang of coins tossed down the machine's metal maws by the dancers. When the practiced ear of the orchestra leader estimates that a gill or so of good hard money has been donated, the music strikes up again with an added verve that is probably well worth to the dancers the coins that have stimulated it.

There is nothing noticeably exotic nor unrestrained about Juarez dancing, at least in the better cafes. Young and old and middle-aged America seem out for the dance south of the Rio Grande in exactly the same spirit in which they pursue their pleasures on the north bank of that river, or near the Potomac or the Hudson. There is the same music, the same steps, often the same people.

Twelve-Mile Speed Limit.

"Promptly at 8:30 each evening Juarez gives an early rendition of Cinderella's midnight departure. The 'night life' dies a burning. Orchestras suddenly stop and their members hurriedly pack their instruments. Chairs are pushed back. Outside, automobile horns begin to toot. But

cars do not dash madly about. The new and somewhat chastened Juarez has restricted automobile speeds as well as evening entertainments; and the American who drives faster than 12 miles an hour has only himself and his hurried Gringo ways to blame if he is invited to swell the municipal treasury.

"The cafe center of Juarez is nearly half a mile from the international bridge; but within a few minutes after 8:30 an unbroken line of automobiles extends to the river, while on side streets other cars wait to take their places. It is a slow job getting Juarez' evening throng of Americans repatriated for the night. Every car and its occupants must be given at least a cursory examination on the bridge by both immigration and customs officials. The procession starts and stops seemingly hundreds of times. When the early closing regulation first went into effect some cars were caught on the Mexican side every night. But practice has smoothed out difficulties, and now, usually several minutes before the bolts are shot home on the bridge gates, the last cars have rolled into the United States to scatter their passengers to homes, hotels, and theaters, or to places where they may dance away the rest of the evening under purely American auspices.

Daytime Juarez Drab.

"Juarez of the daytime is a rather drab affair away from the market and the ancient church. Dust seems to strike the predominant note. The streets are dusty; the adobe houses are mostly dust-colored; even the very few bits of greenery seem sadly in need of a bath. One or two streets are paved; here and there in the residence sections the graceless adobe Spanish style with pleasing architecture and palms and vines; now and then the Latin love of color bubbles up in a humble home owner and he covers his khaki walls with pink or blue or yellow stucco. These things show what Juarez may do when it truly finds itself.

"But there are compensations for Juarez' drabness. On the sidewalk are handsome, dark-eyed youngsters and women in quaint costumes, while peons plod down the street beneath colored blankets and great broad-brimmed hats, and leather-decked horsemen with huge spurs clang by. There is no mistake about it; when you are in Juarez, even though you can see a battery of American skyscrapers a stone's throw away, you are truly in a foreign land.

"A little red tape must be negotiated in getting permission to go to and from Juarez, but not much. If you live in El Paso you carry with you, as a matter of course, along with your keys and your pocketbook and a clean handkerchief, the equally necessary passport with your picture attached. For who can tell at what moment a business acquaintance may

suggest: 'Let's run over to Juarez for lunch,' or a hostess may ring up and ask you to join a dinner party on the Calle Comercio?

Economy in Paper.

"If you are a tourist the matter is even simpler. You stand in line before a Mexican immigration official, you answer a few questions of a highly personal character, you ink your thumb and smudge it on a card. Then, if you have shown satisfactory proof of your identity, you are permitted to enter Mexico at will for ten days without charge. But the grim determination of the Mexican immigration service to avoid donating the tiniest bit of paper to tourists leads to some amusing incidents.

"In the line ahead of me were a young man and his wife from Spokane who presented their marriage certificate as an evidence of their identities. 'This will do nicely,' said the official; and before the surprised couple could object he had spread the certificate on his desk and had banged down on it a rubber stamp as big as a postal card. 'Turista' appeared in big blue letters. A few dashes of his pen, and the official handed the document back better than new—a marriage certificate and a passport rolled into one.

"Next in line was a young woman from St. Louis who somewhat diffidently presented what appeared to be the envelope of a love letter—certainly a personal missive, addressed to her in masculine hand. This, too, was grist for the inspector, and the envelope's back became her passport.

Electricity "Imported."

"In many ways Juarez profits from the nearness of its big sister city across the Rio Grande. And there are plenty of El Pasoans who insist that the profit flows both ways. All day long motor cars bearing American license plates throng the streets of Juarez. In the cafes and souvenir shops English is the predominant tongue. American money undoubtedly pours southward across the river in a steady stream. During the day El Paso power flows over international wires to help turn the wheels of Juarez, and at night the little city is largely lit by incandescent lamps imported from America. For all of this, of course, there is a compensating flow of dollars northward. The town's street railway is a belt line from El Paso which enters over one bridge, penetrates the business district, and returns over another bridge—a foreign journey for twelve cents.

"There are less tangible exchanges between these sister communities. The Mexican traffic officers who efficiently herd the long lines of American automobiles to the bridge learned their craft in the more strenuous traffic lanes of El Paso. When a disastrous fire threatened Juarez recently red tape disappeared and tens of thousands of dollars worth of great steel and brass fire-fighting machines were temporarily 'exported' to Mexico along with the brawn and skill of American fire-fighters. When El Paso celebrates, units in Mexican uniforms add color to the line; and on summer evenings Juarez bands often furnish characteristic Mexican music in El Paso parks. Altogether these strikingly different communities on the Rio Grande seem to have established a unique sort of 'municipal symbiosis,' each contributing something which the other lacks."

PIQUANT DANCE MILLINERY; FAVOR CHINESE EMBROIDERY

GENIUS is lavishing modernistic art on the piquant dress hats which so add to the picture at dinners, dances and various social functions. Nowadays creators of our chapeaux take not only the needle in hand, but the brush as well, for handpainting adds to the glory of present-day millinery.

Even the small sports felt hat departs from its role of simplicity to allow artists to paint a few colorful leaves or a conventional design on its snug fitting crown.

From the standpoint of hand-painting, embroidery and applique the

Fashion continues to revel in an orgy of gay colors. Our wraps, our hats, our frocks and our costume accessories are vibrating with metallic splendor together with exotic hue.

To this era of gorgeousness, Chinese art and stichery are contributing a magnanimous share. The smartest black satin frocks are very nearly losing their identity embellished as they are in trimmings of Chinese embroideries which are extravagantly colorful. In the matter of evening wraps, not satisfied with "touches" of Chinese embroidery here and there,



Group of Formal Hats.

group of hats in the illustration abound in fetching ideas.

Both the chapeaux at the top of the picture display a riotous combination of color, gilded leather, and intriguing stichery. Velvet motifs in gay hues have their edges encrusted with gold paint and there are interworkings of metal thread, with glimpses of gold tissue combined with gold leather.

The plaque of embroidered roses in the hat to the left below supplies brilliant color, the rest of the model

women of fashion are appropriating unto themselves the Chinese mandarin in all its original native beauty.

Sometimes, as in the instance of the evening wrap illustrated, a band of handsome fur is added, which the more accents the color glories in oriental embroidery.

Of course not every one can afford an all-over embroidered Chinese mandarin wrap. However, this fact need not be discouraging, for somewhere, somehow if we have managed to introduce even a simple motif or so of Chinese inspiration we may congratulate ourselves for having obeyed the mandates of the mode. For instance, embroidered motifs done in Chinese

The KITCHEN CABINET

(© 1925, Western Newspaper Union.)
Some of your hurts you have cured, And the sharpest you still have survived; But what torments of grief you endured From evils which never arrived. —Emerson.

SOMETHING GOOD

When serving a cake for company a little out of the ordinary try:

Lightning Cake.—Cream half a cupful of shortening, add gradually one-half cupful of sugar, four beaten egg yolks, three tablespoonfuls of milk and one cupful of sifted flour with one teaspoonful of baking powder. Spread the mixture in a shallow pan and over it spread the frosting—given below. Dredge with sugar and cinnamon and bake thirty minutes. For serving, cut into strips about two inches long and one inch wide.

Frosting for Lightning Cake.—Beat four egg whites very light, gradually add three-fourths of a cupful of sugar and one-half cupful of blanched almond. Spread on the uncooked cake batter, sprinkle with sugar and cinnamon and bake.

Thousand Island Dressing.—Beat one-half cupful of olive oil into one cupful of mayonnaise dressing; add one teaspoonful of vinegar, one-fourth of a teaspoonful of salt, one-half teaspoonful of paprika, one teaspoonful of chopped pimientos, the same of green pepper and olives, all chopped fine. Mix the ingredients well, then add gradually one-half cupful of chili sauce. This dressing will keep some time if kept in cool place.

Figs With Lemon Sauce.—Soak figs overnight or several hours in fruit juice to just cover, then cook at a low temperature until all the juice is absorbed; add one-fourth of a cupful of lemon juice when the figs are nearly done. Remove the figs, thicken the sauce, chill and serve poured over the figs. Garnish with whipped cream.

New Orleans Pork and Cabbage.—Take two pounds of the shoulder of pork as lean as possible. Shred one hard cabbage and place in the bottom of a greased kettle. Season the cabbage with salt, pepper, adding a teaspoonful of mustard seeds, one-half cupful of vinegar and one teaspoonful of brown sugar. Put the pork on top well-floured and bake well covered for three hours.

Tasty Sandwiches.

A hot sandwich may take the place of a main dish and furnish a most satisfying one. There are any number of them which are very appetizing. We all know the hot-dog and the hamburger sandwich which still hold the popular taste wherever served in the open.



Beef Steak Sandwiches.—Have round steak cut three-fourths of an inch thick, trim off the fat and cut in uniform pieces to serve as sandwich filling. Pound with the edge of a saucer until in shreds but not separated. Cook in a hissing hot pan that has been greased with the fat. Season well with salt and pepper and spread with softened butter. Lay on a thin slice of bread, cover with another, both being spread with butter, and serve very hot.

Milwaukee Club Sandwiches.—Toast lightly two slices of sandwich bread and one slice of rye bread. Arrange a slice of bread on a plate covered with a paper doily; on this place three fried oysters, spread with tartare sauce, cover with a piece of toasted rye bread; on this lay two thin slices of chicken or turkey breast spread with mayonnaise or tartare sauce, then two crisp slices of bacon. Cover with a third slice of toast. Garnish with a slice of tomato on which is set a spoonful of mayonnaise. Serve these sandwiches, hot, on Sunday night for supper, with coffee. Remove the crusts from the bread before toasting.

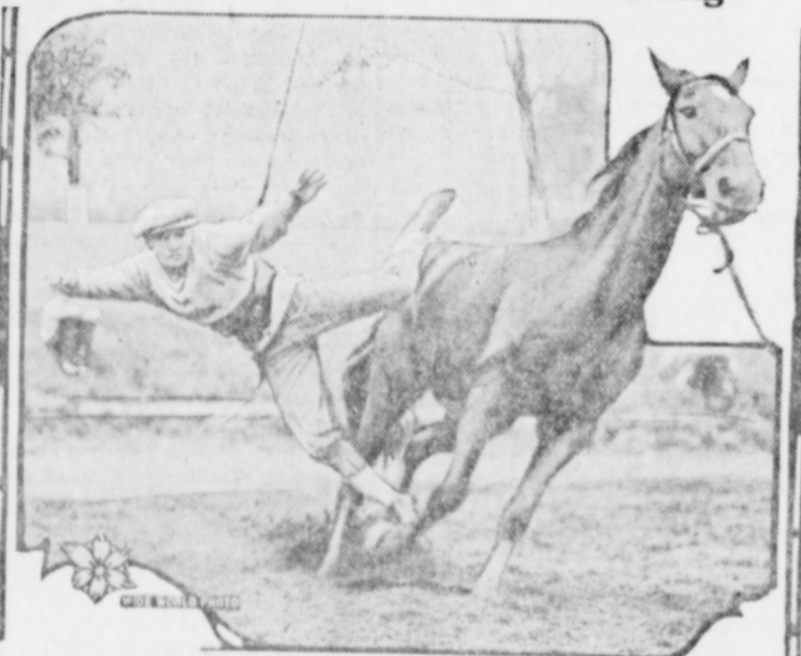
Sweet Sandwiches.—Mix thoroughly one-half cupful of finely chopped canton ginger, half cupful of stone-chopped dates, one-half cupful of finely chopped pecan meats; season with a pinch of salt, moisten with the ginger syrup, or orange marmalade chopped. Spread on saltines or thin slices of brown bread spread with creamed butter. Serve with hot chocolate or cocoa.

Hot Egg Sandwich.—Shred a small onion or a slice or two of a large one into an omelet pan with a tablespoonful of butter, cook until the onion is soft but not brown, add an egg and cook until set. Serve on a slice of buttered bread, cover with another slice and press together and eat hot with a cup of coffee.

Salted Peanuts and Cream Cheese Sandwiches.—Finely chop fresh salted peanuts—there should be one-half cupful. Add one cream cheese to which two tablespoonfuls of butter has been added and worked until of the right consistency to spread. Season with salt and paprika. Spread on crisp saltines or thinly sliced rye bread that has been lightly spread with mustard butter. Press together and serve with coffee.

Nellie Maxwell

Constabulary Recruit Training



A Pennsylvania state constabulary rookie falling from a horse galloping around the practice ring. The rookie suffers nothing more than a severe shaking up, however, as he is supported by a safety rope attached to a pole.

NEW METHODS ASSIST IN REFRIGERATION OF FOOD

Rapid Process of Freezing Keeps Produce Longer Without Loss, Experiments Show.

Hallfax, N. S.—Improvements in refrigeration methods which may result in widespread changes in systems of storing and shipping perishable foods are being put into effect by a group of shipping experts, fish distributors and officials of the Atlantic experimental station for fisheries of the Canadian government.

The central idea of the new method is that food preserved by freezing should be chilled rapidly instead of slowly, as has been the practice in the past. Fillets of large fish are wrapped in waxed paper and packed tightly in narrow cans, sunk in a rapidly circulating bath of very cold brine kept constantly at a temperature near zero Fahrenheit. Small fish are

wrapped and packed in whole. This process freezes the fish rapidly, preventing the formation of large ice crystals, which occurs when the chilling proceeds at a slower rate, and which is very deleterious to the fish when kept for more than a few days. Fish preserved by the new rapid-freezing method have been kept for six months and when thawed and cooked could not be distinguished from freshly caught fish.

Still more rapid methods of freezing are being sought by the experimenters. Pieces of haddock were hung on wires and submerged in liquid air kept in big thermo bottles, which furnished a temperature of some 300 degrees below zero Fahrenheit. At once the liquid boiled and hissed like water when a white-hot iron was plunged into it and in a fraction of a minute the fish was taken out, frozen white like one's ear in a blizzard and brittle as taffy. There

was no moisture on the flesh, no slime, no crystals of ice in the tissue.

Liquid-air freezing is still too expensive for commercial use, but the price of the cooling agent could be reduced to a few cents a quart, refrigerating engineers claim, if the fish industry were to adopt the technique widely, since the manufacture of liquid air on a large scale for this purpose would bring a lower price.

Lions Scare Kids

Johannesburg, South Africa.—Lions are frightening children going to school in northern Transvaal. Precautions have been taken.

Well, Who Cares?

Washington.—There's something at the bureau of standards that can register the heat the earth receives from Mars.

Just Like Men

London.—The girls are taking their hats off when they dine in public. Some matrons think the fad is just to show shingles and bobs.

Gives Exotic Hue to the Mode.

being created of black velvet with silver black ribbon.

With chenille as the medium for hand stichery a colorful effect is acquired on the off-the-face brim of the cunning chapeau to the center right.

A marked adherence to metallic effects is registered throughout the program of dance hats. Gold and silver laces form exotic trimming while tissues of the same form the hat proper. Such is the lovely model shown last in the group, a dainty structure of shimmering gold lace and tissue. All the season's most entrancing colors seem to have been gathered up and reflected in handmade French flowers clustered upon the crowns.

colorings provide an elaborate decoration on a coat of lacquer-red cloth or velvet, for the latter is at present considered a fabric de luxe for the evening wrap.

Here are a few suggestions for introducing a bit of the Oriental into dress design. Form the full-below-the-elbow portion of one's cloth, velvet or satin frock of a strip of Chinese embroidery; to the ends of a scarf collar attached to a simple dress, add borders of colorful stichery; a vestee of Chinese, paisley or peasant embroidery will transform the most unpretentious dress into a garment of pronounced style distinction.

JULIA BOTTOMLEY
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